

**SUPPORT
FLAVOR
BOYCOTT
BLAND™**



SHAREABLES

HEFEWEIZEN SALMON CROSTINI - 10.75
hefeweizen-poached salmon, capers, dill, garlic, dijon, lemon, pico de gallo, cucumber slices, toasted cuban bread

CHEESE CURDS [V] - 9.25
hand-breaded garlic & herb white cheddar, malt ranch

BUFFALO-STYLE CHICKEN WINGS - 10
weissenheimer® hefeweizen-brined wings, sweet & spicy buffalo sauce, vertex ipa® pickles, malt ranch

QUESO FUNDIDO [V] - 8.25
nacho tortilla chips, fundido queso sauce, crimini mushrooms, chihuahua cheese, grilled corn, black beans, tomatoes, cilantro

BEER-BATTERED ASPARAGUS [V] - 9.75
weissenheimer hefeweizen-battered asparagus, maple chipotle sauce

BAVARIAN-STYLE PRETZEL [V] - 5
hand-twisted soft dough, beer cheese sauce, candied jalapeño

SALADS

add chicken breast 4.95 | salmon 8.95 | shrimp 7.95

HOUSE SALAD [V] - 7.25
mixed greens, red cabbage, carrots, asiago, balsamic-roasted heirloom tomatoes, ancho croutons, grilled red onion, roasted garlic vinaigrette

SOUTHWEST CAESAR - 7.75
romaine, grilled corn, black beans, pico de gallo, cotija cheese, soft-boiled egg, avocado, cilantro, ancho croutons, roasted poblano caesar dressing

ASIAN NOODLE BOWL [VEGAN] - 9.75
linguine, napa cabbage, pickled shiitake, red bell pepper, edamame, green onion, pickled carrots, cilantro, mint, peanuts, sesame-ginger vinaigrette

BUFFALO CHICKEN SALAD - 10.25
buttermilk-battered chicken breast, sweet & spicy buffalo sauce, spinach, pickled carrots, jalapeño bacon, radish, celery leaves, white cheddar bleu cheese dressing

ROASTED TURKEY & GRAIN - 12.75
locally-grown wheat berries, spinach, grilled red onion, caramelized apples, carrots & fennel, roasted zucchini & squash, tarragon, almonds, fennel fronds, maple-apple vinaigrette

SOUPS

CREAM OF TOMATO [V] [GLUTEN-FREE]
CUP - 5.5 BOWL - 8.5
tomatoes, local cream, butter, onion, celery, pesto

CHILE COLORADO - 6.5
CUP - 6.5 BOWL - 9.5
braised beef, roasted chiles, poblano crema, cilantro, radish, green onion

FEATURED SOUP
CUP - 5.5 BOWL - 8.5
made from scratch



**SIGNATURE [V] VEGETARIAN
DISHES**

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LUNCH COMBOS

served daily until 3pm

HALF & HALF - 10.25
choice of 2: half sandwich, half salad or soup

HALF SANDWICHES
turkey & havarti club, vertex blt
pork & pineapple taco, grande grilled cheese

HALF SALADS
house, southwest caesar.

SOUPS
cream of tomato, featured soup
(chile colorado +1.00)

HANDHELDS

served with your choice of: gose chips, vinaigrette coleslaw, crispy potato wedges, potato salad, (half house salad +1.25)

PORK & PINEAPPLE TACOS - 9.5
pork confit, caramelized onions & pineapple, white cheddar cheese, feta cheese, spinach, flour tortillas

SPICY CHICKEN SANDWICH - 10.75
buttermilk-battered chicken breast, hot sauce syrup, vertex ipa pickles, candied jalapeño, shredded lettuce, butter bun

VERTEX BLT - 11.75
applewood-smoked bacon, vertex ipa cheddar cheese spread, locally-grown arugula, tomato, avocado spread, toasted sourdough panini

CHIMICHURRI TOFU SANDWICH [V] - 10.5
hand-breaded tofu, cucumber, pickled carrot & shiitake, clover sprouts, garlic chile mayo, butter bun

TURKEY & HAVARTI CLUB - 12.5
oven-roasted turkey breast, avocado spread, havarti cheese, applewood-smoked bacon, mixed berry jalapeño mayo, locally-grown arugula, tomato, toasted sourdough panini

SINGLE FLAT BURGER - 9.5
DOUBLE DECKER FLAT BURGER - 13
5oz beef patty, american & sharp cheddar cheese, vertex ipa pickles, shredded lettuce, tomato, onion, burger sauce, butter bun

FRIED PICKLE FLAT BURGER - 10.75
5oz beef patty, vertex ipa cheddar cheese spread, shredded lettuce, tomato, onion, beer-battered vertex ipa pickles, butter bun

NACHO BURGER - 10.75
5oz beef patty, sharp cheddar cheese, jalapeño cheese sauce, poblano peppers, shredded lettuce, nacho chips, pico de gallo, cilantro

PIZZAS

(substitute 9" gluten-free crust +1.50)

MEATBALL & PEPPERONI - 12
roasted garlic tomato sauce, beef & pork meatballs, pepperoni, italian cheeses

SPINACH & TOMATO [V] - 10
garlic cream sauce, spinach, red onion, cherry tomato, olives, feta, garlic & herb white cheddar cheese curd crumbles, italian cheeses

BREWMASTER'S - 12
chipotle espresso bbq sauce, pulled weissenheimer hefeweizen chicken, andouille sausage, crispy fried red onion, candied jalapeño, cilantro, vertex ipa-aged cheddar, italian cheeses

ENTRÉES

THAI FRIED CHICKEN RICE BOWL - 12.75
buttermilk-battered chicken breast, coconut & scallion rice, jalapeño, edamame, ginger, lemongrass, carrots, basil, sweet chili vinaigrette

GRANDE GRILLED CHEESE [V] - 10.50
mozzarella, provolone, parmesan, romano, garlic & herb white cheddar, maple chipotle pepper relish, sourdough panini, cup of cream of tomato soup

OVEN-ROASTED SALMON - 16.75
salmon fillet, lemon-garlic butter, fingerling potatoes, cauliflower, red onion, zucchini, red bell pepper, tarragon, here gose nothin'® beurre blanc

HEFEWEIZEN BRATWURST PLATTER - 15.75
bacon cheddar brat, jalapeño cheddar brat, caramelized apples, gose & cherry sauerkraut, bacon & mustard mashed potatoes, crispy fried red onion (collaboration with kilgus farmstead, fairbury, il)

PORK & GREEN CHILI MAC & CHEESE - 13.75
cavatappi, grilled corn, poblano pepper, green onion, jalapeño cheese sauce, chihuahua cheese, italian cheeses (substitute gluten-free pasta +1.50)

SHRIMP, CHICKEN & ANDOUILLE GUMBO - 14.5
white rice, onion, bell peppers, celery, tomato, okra, garlic, cajun spice, green onion, tabasco, parsley, lemon cornbread

POBLANO PEPPER BAKE [V] - 12.75
roasted poblanos, white cheddar & herb mashed potatoes, cumin, cilantro, chile oil, italian cheeses, basil oil, roasted red pepper sauce, ancho rice & beans
add chicken breast 4.95 | shrimp 7.95

BRAISED POT ROAST - 14.5
braised beef, oven-roasted carrots, crimini mushrooms, grilled red onion, mashed potatoes, weissenheimer hefeweizen gravy

SWEETS

BOURBON PECAN PIE [V] - 6.75
southern-style, orange meringue, orange zest, powdered sugar

GOSE LIME CHEESECAKE - 6.75
lime juice, cream cheese, here gose nothin'® beer, whipped cream, toasted coconut, lime wheel, graham cracker crust

MILK CHOCOLATE CARAMEL CAKE [V] - 7
chocolate mousse, white chocolate whipped cream

T.R. NELSON'S BANANA CREAM PIE [V] - 8.25
caramelized bananas, pastry cream, caramel sauce, pie pastry, whipped cream (a portion of the proceeds benefit the nelson memorial fund)



EAT LOCAL

WE PROUDLY UTILIZE LOCAL FARMS

nutritional & allergen information:

Consuming raw or undercooked meat, poultry, eggs or seafood may increase your risk of a food-borne illness. Our menu consists of a wide variety of foods, many of which are made with one of the eight major allergens. While we have carefully reviewed our recipes to inform our guests of foods that contain a food allergen, we cannot guarantee that cross-contact with other foods will not occur during preparation.

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WEEKEND BRUNCH

served saturday & sunday until 2pm

BREAKFAST PIZZA - 10
cheddar cheese sauce, scrambled eggs, sausage, applewood-smoked bacon, italian cheeses, candied jalapeño, crispy fried red onion, hot sauce syrup

FRENCH TOAST [V] - 9.75
challah bread, buttermilk-cinnamon custard, maple syrup, strawberries, bananas, white chocolate whipped cream & shavings

BRUNCH POUTINE 🍷 - 10
crispy potato wedges, garlic & herb white cheddar cheese curds, sausage & coffee gravy, tomato, chives, fried farm fresh egg

BISCUITS & SAUSAGE GRAVY
HALF - 4.5 FULL - 7.25
house-made buttermilk biscuits, sausage & coffee gravy, chives, crushed red pepper
add fried farm fresh egg 1.25 | add buttermilk-battered chicken breast 5.50

LEEK & MUSHROOM QUICHE [V] - 9.25
farm fresh eggs, local cream, fingerling potatoes, maple-glazed butternut squash, roasted red pepper, goat cheese, spring mix salad, dried cherries, basil oil, lemon zest

STEAK & EGG TACOS - 10.75
skirt steak, scrambled eggs, white cheddar, green onions, maple chipotle pepper relish, smashed red potatoes, cheddar cheese sauce

SALMON & AVOCADO BENEDICT - 12
hefeweizen-poached salmon, avocado spread, pico de gallo, soft-boiled farm fresh egg, sourdough panini, hollandaise sauce, dill, cracked black pepper

SIDES

FRESH FRUIT - 3
HOUSE-MADE BUTTERMILK BISCUIT - 2
served with mixed berry jam & butter
CUP OF SAUSAGE & COFFEE GRAVY - 2.5
SIDE OF BACON - 2.25
choice of applewood-smoked or jalapeño

BEVERAGES

check out our full list of beertails on the back of the beer menu

HOUSE-BREWED CRAFT SODA - 3
ask for current selection
BOYLAN BOTTLING CO. SODA - 3
cane cola, diet cola, orange, black cherry
MAINE ROOT.™ LEMONADE - 3
FRESHLY-BREWED ICED TEA - 2.95
peach or passionfruit jasmine (unlimited refills)
DESTIHLADA (FRI - SUN ONLY) - 5
normal pils™, house-made spicy bloody mary mix, chili salt rim, antipasto skewer
HEFEMOSA - 5
weissenheimer hefeweizen, orange juice, strawberry shrub, strawberry
NATALIE'S COLD-PRESSED ORANGE JUICE - 3.50
DESTIHL® DARK ROAST COFFEE - 2.95
colombian and kenyan arabica beans blended with french-roasted south american beans (unlimited refills)
COLD-BREWED COFFEE & CREAM - 4.25
DESTIHL blend coffee, local cream, choice of simple syrup: classic, redbird or ginger

ONE DAY ONLY

TACO TUESDAY - 8
two weekly feature tacos with your choice of gose chips, coleslaw, crispy potato wedges, ancho rice & beans or potato salad

WEDNESDAY PIZZA & BEER - 25
BUCKET (5 CANS) OR PITCHER (60oz)
any pizza paired with a pitcher or bucket of select beers

FRIDAY FISH FRY 🍷 - 12
weissenheimer hefeweizen-battered cod, crispy potato wedges, habanero-infused vinegar, tartar sauce

SUNDAY FRIED CHICKEN 🍷 - 14
SHARING? ADD AN ORDER OF SIDE ITEMS - 6
buttermilk-battered chicken breasts, hot sauce syrup, mashed potatoes, weissenheimer hefeweizen gravy, pork-braised collard greens, lemon cornbread

SOCIAL HOUR MENU

served monday - thursday 4:00 - 6:00pm

SMALL PLATES

CATFISH FRITTERS - 5.25
hand-breaded, yellow onion, celery, red bell pepper, garlic, whole grain & dijon mustard, farm fresh eggs, parsley, green onion, old bay® mayo
PORK & GINGER DUMPLINGS - 5
ground pork, cabbage trio, bok choy, green onion, carrot, basil, mint, ginger, lemongrass, jalapeño, garlic chile oil, lemon ginger sauce

CRISPY FRIED ONION STRINGS [V] - 5
buttermilk-marinated red onion, chives, southwest sauce

GYRO EMPANADAS - 5.25
ground lamb, roasted garlic, oregano, red onion, mint, feta, coarse salt, harissa cilantro yogurt

TRUFFLE FLATBREAD & SPREAD [V] - 6.25
toasted naan, white truffle oil, cracked black pepper, truffle salt, asiago, chives, roasted garlic purée

SOCIAL HOUR BEVERAGE FEATURES

\$4 CRAFT PINTS selections may vary
\$3 CRAFT CANS normal pils, weissenheimer hefeweizen or vertex ipa
\$3 BEERTAILS

BREWERY TOURS

We offer guided tours of our brewery operations at regular times shown below. Private tours are also available by reservation. Each tour guest will receive 4 samples of beer and will experience an up-close view of our brewery operations and an in-depth account of how we cellar and sour some of our most sought-after beers.

FRI	SAT	SUN
6PM	2PM	2PM
7PM	3PM	
	4PM	
	6PM	

ALL TOUR PARTICIPANTS WILL RECEIVE A SOUVENIR PINT GLASS AND 10% OFF POST-TOUR MERCHANDISE IN OUR BREWERY SHOP
ADVANCE TICKETS AVAILABLE AT DESTIHL.COM

PRIVATE EVENTS

OUR BARREL ROOM IS THE PERFECT EVENT SPACE FOR THOSE WHO SHARE OUR PASSION FOR CRAFT BEER.

The Barrel Room offers a vast array of menu selections (food & beverage) from DESTIHL Restaurant & Brew Works and the Beer Hall. Our culinary team will work with each host to hand-select the perfect menu for your event.

Whether it's a seated dinner with beer pairings or a reception-style event with a buffet, DESTIHL will help you boycott a bland experience.

INQUIRIES ACCEPTED AT DESTIHL.COM

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SHAREABLES

CATFISH FRITTERS - 8
hand-breaded, old bay® mayo

BEEF JERKY - 3
chile & hoperation overload®-marinated

PORK RINDS - 6
choice of curry & onion or sweet & smoky

CHEESE CURDS - 9
hand-breaded white cheddar, malt ranch

BEER FRUIT LEATHER - 3
synchopathic® beer, blueberry, strawberry, honey, mint

GOSE CHIPS & DIP - 5
here gose nothin'® beer-marinated chips, malt ranch

BAVARIAN-STYLE PRETZEL - 5
hand-twisted soft dough, jalapeño cheese sauce

FRIED CHICKEN & PICKLES - 10
weissenheimer® hefeweizen-brined wings, sweet & spicy buffalo sauce, vertex ipa® pickles, malt ranch

BEER-BATTERED PICKLED VEGETABLES - 8
weissenheimer hefeweizen-battered carrots, red bell pepper, olives, cauliflower, jalapeño and celery, malt ranch

LAMB & PORK TERRINE - 8
lamb, pork, local milk, here gose nothin' beer, pistachio, pimento peppers, toasted coriander & fennel seed, jalapeño bacon, toasted baguette, vertex ipa® cheddar cheese spread

LIGHTER SIDE

add seared chicken breast - 3.95 seared salmon fillet - 7.95

HOUSE SALAD - 7
mixed greens, red onion, house olives, pickled carrots, red bell pepper, orange cashew brittle, orange-lime vinaigrette

SYNCHOPATHIC COUSCOUS - 8
israeli couscous, watermelon, roasted corn, carrots, edamame, pineapple, mint, feta, red onion, pickled shiitake mushrooms, synchopathic beer-vinaigrette

BUFFALO CHICKEN SALAD - 9
buttermilk-battered chicken, sweet & spicy buffalo sauce, spinach, pickled carrots, jalapeño bacon, radish, celery leaves, white cheddar bleu cheese dressing

BARLEY & BULGUR COBB SALAD - 10
candied jalapeño bacon, wild wonder tomatoes, avocado, radish, soft-boiled egg, edamame, parsley, malt vinaigrette, spicy chile sauce

SOUPS

3 CHEESE & PILS
CUP - 5 BOWL - 8
cheddar, american & bleu cheese, normal pils, celery, onion, garlic, flour, local milk & cream, applewood smoked bacon

BEER FRENCH ONION
CUP - 5 BOWL - 8
weissenheimer hefeweizen, thyme, garlic, veal demi-glace, panini bread, mornay sauce, gruyere cheese, green onion

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BREWMASTER BOARD

PERFECT FOR SHARING - 19

beer fruit leather

beef jerky

beer-soaked aged white cheddar

pickled carrot ribbons

spicy nut mix

lamb & pork terrine

vertex ipa® cheddar cheese spread

toasted bread

orange-cashew brittle

PIZZA

gluten-free crust is available upon request

CHEESY - 10
roasted garlic tomato sauce, cheese curd crumbles, italian cheeses

ROASTED CAULIFLOWER - 10
garlic cream sauce, roasted cauliflower & mushrooms, cilantro & parsley, feta, green onion, italian cheeses, balsamic glaze

MEATBALL & PEPPERONI - 12
roasted garlic tomato sauce, beef & pork italian meatballs, pepperoni, italian cheeses

CHICKEN ADOBO - 12
adobo sauce, roasted chicken, red bell pepper, red onion, cilantro & parsley, roasted corn, white cheddar, italian cheeses

CHEESEBURGER - 12
beer cheese sauce, ground beef, jalapeño bacon, yellow onion, beer-soaked aged white cheddar, ipa mustard, roma tomato, vertex ipa pickles, iceberg lettuce

SPINACH & TOMATO - 10
garlic cream sauce, spinach, red onion, cherry tomato, olives, feta, cheese curd crumbles, italian cheeses

ENTREES

PORK & GREEN CHILE MAC & CHEESE - 12
roasted corn, poblano pepper, green onion, jalapeño cheese sauce, chihuahua cheese, italian cheeses, cavatappi

LEMON-GINGER SALMON - 15
seared salmon, wild rice, wild wonder tomatoes, broccolini, garlic, olive oil, parsley, lemon

ONE DAY ONLY

WEDNESDAY PIZZA & PITCHER - .25
any pizza paired with a pitcher of select beers

FRIDAY FISH FRY - 12
weissenheimer hefeweizen-battered cod, crispy potato wedges, tartar sauce, habanero-infused vinegar

SUNDAY FRIED CHICKEN - 14
buttermilk-battered chicken breasts, hot sauce syrup, mashed potatoes, weissenheimer hefeweizen gravy, pork-braised collard greens, lemon cornbread

HANDHELDS

served with your choice of: gose chips, coleslaw or potato salad
add jalapeño or applewood-smoked bacon - 1

SPICY CHICKEN SANDWICH - 9
fried chicken breast, hot sauce syrup, vertex ipa pickles, candied jalapeño, shredded lettuce, butter bun

PORK & PINEAPPLE WRAP - 9
pork confit, caramelized onions & pineapple, white cheddar cheese, feta cheese, spinach

CATFISH TACOS - 9
marinated catfish, flour tortillas, mixed greens, pineapple mango salsa, old bay mayo

SALMON SANDWICH - 13
seared salmon, clover sprouts, pea tendrils, extra-virgin olive oil, lemon, tomato confit, roasted garlic mayo, ciabatta

VERTEX BLT - 10
applewood-smoked bacon, vertex ipa cheddar cheese spread, locally-grown arugula, tomato, sourdough panini

DOUBLE DECKER FLAT BURGER - 13
SINGLE FLAT BURGER - 9
5oz beef patties, american & sharp cheddar cheese, vertex ipa pickles, shredded lettuce, tomato, onion, burger sauce, butter bun

POBLANO FLAT BURGER - 10
5oz beef patty, sharp cheddar, roasted poblano peppers, jalapeño cheese sauce, pico de gallo, shredded lettuce, tortilla strips, cilantro, butter bun

FRIED PICKLE FLAT BURGER - 10
5oz beef patty, vertex ipa® cheddar cheese spread, shredded lettuce, tomato, onion, beer-battered vertex ipa pickles, butter bun

VEGGIE BURGER - 10
house-made veggie patty of black beans, rice, carrots, roasted garlic, mint, jalapeño, cilantro and chipotle pepper, pickled carrot & shiitake, clover sprouts, spinach, sweet chile mayo, butter bun

KIDS

12 and under, includes choice of gose chips or fruit

**CHEESEBURGER, CHICKEN STRIPS or
MAC & CHEESE - 7**

SWEETS

STOUT CARAMEL COOKIE BAR - 6
chocolate chip cookie, stout habanero caramel, chocolate ganache, pistachio & roasted peanut powder

GOSE KEY LIME PIE - 6
here gose nothin' beer, key lime juice, lime zest, cream cheese, whipped cream, graham cracker crust

TOASTED COCONUT CHEESECAKE - 6
goat cheese, cream cheese, coconut milk, vanilla, graham cracker crust

SOFT DRINKS

HOUSE-BREWED CRAFT SODA - 3
ask for current selection (one serving)

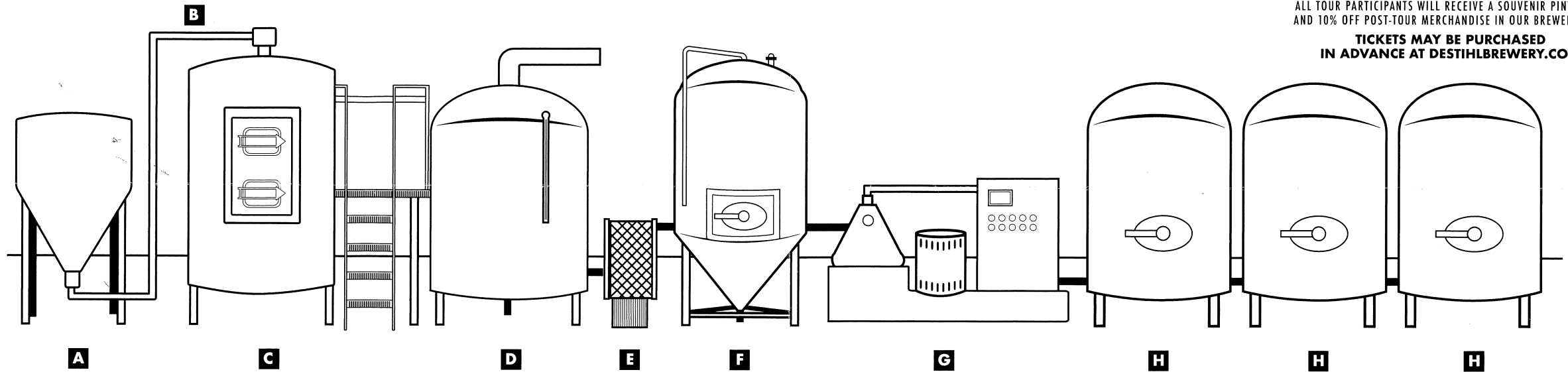
MAINE ROOT® CRAFT BEVERAGES - 3
ask for current selection (one serving)

FRESHLY-BREWED ICED TEA - 2.75
unsweetened (unlimited refills)

DESTIHL® DARK ROAST COFFEE - 2.75
colombian and kenyan arabica beans blended with french-roasted south american beans (unlimited refills)

COLD-BREWED COFFEE & CREAM - 4.25
DESTIHL blend coffee, local cream, choice of simple syrup: redbird, ginger or lemon-lavender (one serving)

BREWING PROCESS GRAIN TO GLASS



1. MILLING: We first select the finest grains, depending on the style of beer we're brewing. The grain is then milled into the grist hopper [A] to allow sugar to be more easily extracted.

2. MASHING: The grist is then transported from the mill room through a chainvey system [B] to the mash tun [C] where the grist is mixed with hot water to form the mash. This converts starch in the grain to sugar.

3. LAUTERING: Hot water is sprayed over the mash to remove all sugars. The resulting sugary liquid is called wort and is pumped into the kettle [D].

4. BOILING: The wort is then boiled for at least an hour in the kettle [D]. Hops are added at varying points throughout this process to add bitterness, flavor and aroma.

5. COOLING: The hot wort then passes through a heat exchanger [E] where it is cooled to the proper temperature for fermentation.

6. FERMENTATION: The wort is then moved into our fermentation tanks [F] where yeast is added. Yeast consumes sugars and converts them to CO₂ and alcohol. This process can take anywhere from 2-4 weeks depending on the style of beer and yeast strain.

7. SEPARATION: Once fermentation is complete, the beer is moved through the centrifuge [G] where yeast and any other particles are spun out of the beer, resulting in a clear or "brite" beer.

8. SERVING: The beer is then moved into serving tanks or brite tanks [H] and carbonated to the appropriate level. Then, the finished beer is packaged, kegged or served directly from the serving tanks to the taps for you to enjoy!

BREWERY TOURS

\$7 TOUR

Guided tour of our brewery operations with 4 samples of beer. Our guests will experience an up-close view of our brewery operations and receive an in-depth account of how we cellar and sour some of our most sought-after beers.

M	T	W	T	F	S	S
		6PM		6PM	2PM 12PM	
				7PM	4PM 2PM	
					6PM	

\$30 TOUR

Guided tour of our brewery operations with 4 samples of beer, followed by a beer & food tasting. Guests will sample limited release and barrel-aged beer from our expansive barrel-aging program.

M	T	W	T	F	S	S
					7PM	

ALL TOUR PARTICIPANTS WILL RECEIVE A SOUVENIR PINT GLASS AND 10% OFF POST-TOUR MERCHANDISE IN OUR BREWERY SHOP

**TICKETS MAY BE PURCHASED
IN ADVANCE AT DESTIHLBREWERY.COM**